

ABSTRACT

This study was conducted at the Food Technology Department of Capiz State University, Mambusao Satellite College, Poblacion, Mambusao, Capiz from January 2022 to April 2022 to utilize and evaluate the acceptability of sweetpotato (*Ipomoea batatas*) latte. Specifically, the study aimed to determine the sensory acceptability of sweetpotato latte as affected by the different levels of sweetpotato and coffee in terms of color, aroma, texture, taste, flavor, and general acceptability; evaluate the physico-chemical characteristics of the product; and determine the cost production. This study was composed of 9 treatments a 3 full-level factorial experiment with three levels of sweetpotato and coffee. Each treatment was replicated twice. The incomplete block design (IBO) was used for sensory evaluation. The sensory panelists were composed of the students and staff of Food Technology Department of Capiz State University, Mambusao Satellite College, Mambusao, Capiz. The sweetpotato was acceptable in terms of its color, aroma, texture, taste, flavor, and general acceptability. The optimum region based on its sensory acceptability is at coffee levels 5.7-6% with sweetpotato levels at 15% and 25%. Response surface regression revealed that the different levels of sweetpotato and coffee did not significantly affect the color, aroma, taste, texture, flavor, and general acceptability of the sweetpotato latte. Total Soluble Solids (TSS) and pH content of sweetpotato and coffee. Cost of production with 6% coffee and 25% sweet potato got the highest cost while 4% coffee and 15% coffee had the lowest cost.